

Student: _____

ID #: _____ Major: _____

**FOOD SCIENCE CHEMISTRY****POST-BACCALAUREATE CERTIFICATE**

Credits required: 71

Academic Year 2024-2025

Note: A Business, Baking, or a Sustainability concentration is required.

| Course Code | Course Title | Credits | Gr | Cr | Tm |
|--|---|---------------|----|----|----|
| Required Food Science Chemistry courses: | | | | | |
| FSC 100 | Food Scientist Careers | 1 | | | |
| FSC 200 or FSC 642 | Regulatory and Quality Standards or Regulatory Systems in Food Safety (Includes PCQI certification) | 2 or 3 | | | |
| FSC 362 or DTS 250 | Food Science Nutrition or Nutrition Principles | 3 or 4 | | | |
| FSC 410 | Food Chemistry I and lab | 4 | | | |
| FSC 412 | Food Chemistry II and lab | 4 | | | |
| FSC 432 | Food Processing | 3 | | | |
| FSC 440 | Principles of Food Engineering | 3 | | | |
| FSC 442 | Advanced Food Microbiology | 4 | | | |
| FSC 450 | Trends in Food Science (Internship or Capstone Product Development) | 3 | | | |
| Required Mathematics courses (select 1): | | | | | |
| PSY 310 and MAT 111 | Behavior Science Statistics and Algebra II | 4 and 4 | | | |
| MAT 216 | Statistics | 4 | | | |
| Required Dietetics course: | | | | | |
| DTS 201 | Food Science | 3 | | | |
| Required Science courses: | | | | | |
| BIO 100 | Introduction to Cellular and Molecular Biology and Lab | 4 | | | |
| BIO 325 | Microbiology and Lab | 4 | | | |
| CHE 113 | General Chemistry I and Lab | 4 | | | |
| CHE 114 | General Chemistry II and Lab | 4 | | | |
| CHE 222 | Instrumental Quantitative Analysis and Lab | 4 | | | |
| CHE 333 | Organic Chemistry I and Lab | 4 | | | |
| CHE 352 | Biochemistry I and Lab | 4 | | | |
| Required Baking Concentration courses (in collaboration with WCTC): | | | | | |
| FSC 110 | Applied Food Service Sanitation | 1 | | | |
| FSC 121 | Science of Baking Principles | 2 | | | |
| FSC 123 | Cake Production and Decorating | 2 | | | |
| FSC 140 | Fundamentals of Baking 1 | 2 | | | |

Student: _____

ID #: _____ Major: _____

| | | | | | |
|---|-----------------------------------|---|--|--|--|
| FSC 143 | Pies and Confections | 2 | | | |
| | | | | | |
| Required Business Concentration courses: | | | | | |
| BUS 250 | Business Communication | 3 | | | |
| BUS 331 | Introduction to Marketing | 3 | | | |
| BUS 362 | Principles of Management | 3 | | | |
| | | | | | |
| Required Sustainability Concentration courses: | | | | | |
| FSC 120 | Contemporary Issues in Food | 3 | | | |
| FSC 255 | Sustainable Food Nutrients | 3 | | | |
| BIO-220 | Contemporary Environmental Issues | 3 | | | |
| | | | | | |